Warming Drawer

Use & Care Information

WOLF®

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As you read this Use & Care Information, take particular note of the CAUTION and WARNING symbols when they appear. This information is important for safe and efficient use of the Wolf equipment.

⚠ CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

⚠ WARNING

states a hazard that may cause serious injury or death if precautions are not followed.

In addition, this Use & Care Information may signal an IMPORTANT NOTE which highlights information that is especially important.

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THANK YOU

Your purchase of a Wolf warming drawer attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your warming drawer with quality materials and workmanship to give you years of dependable service.

Before you begin using your warming drawer, please take some time to read this Use & Care Information. It will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf warming drawer.

We appreciate your choice of a Wolf Appliance product and welcome any suggestions or comments you may have. To share your opinions with us, please call 800-332-9513.

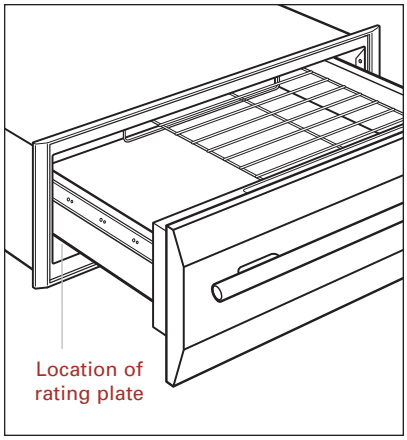
Your Wolf warming drawer is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement on page 15 and refer to it should service become necessary.

If service is necessary, refer to the model and serial number of the warming drawer. Both numbers are listed on the product rating plate located on the left front floor area of the inner cabinet. To access the rating plate, the drawer must be fully open. Refer to the illustration below.

CONTACT INFORMATION

Wolf Customer Service: 800-332-9513

Website: wolfappliance.com



Rating plate location

WHAT TO DO

- **IMPORTANT NOTE: Read all instructions before using this appliance.**
- **Read this Use & Care Information carefully before using your new warming drawer** to reduce the risk of fire, electric shock or injury to persons.
- **Ensure proper installation and servicing.** This appliance must be properly installed and grounded by a qualified technician. Have the installer show you the location of the circuit breaker or fuse so that you know where to turn off power.
- **Before performing any service, unplug or disconnect the power supply** for the warming drawer by switching off the circuit breaker or removing the fuse.
- **Ensure that towels are stacked only as high as the sides of the drawer pan.** Any higher may result in discoloration of the towels.
- **The purpose of the warming drawer is to hold hot cooked foods** at serving temperature and proof yeast dough. Cold food cannot be heated thoroughly or cooked in the warming drawer.
- **Make sure the warming drawer is securely installed** in a firmly attached cabinet.
- **Use care when opening the warming drawer.** Partially open the warming drawer and let warm air escape prior to removing or replacing food.
- **Always place the rack in the desired location while the warming drawer is cool.**
- **Always use dry pot holders when removing items from the warming drawer.** Wet or damp pot holders can cause burns. Do not use a towel or bulky cloth in place of pot holders.

WHAT **NOT TO DO**

- **Do not operate the warming drawer if the front panel has not been installed.**
- **Do not repair or replace any part of the warming drawer** unless specifically recommended in literature accompanying this appliance. All service should be referred to a Wolf authorized service center.
- **Do not leave children alone or unattended** in the area when the warming drawer is in use. Never allow children to sit, stand or hide in the appliance. Do not let children play with the warming drawer.
- **Never leave the warming drawer open** when you are not attending to the warming drawer.
- **Never use the warming drawer or other appliances for warming or heating the room.**
- **Do not wear loose fitting or hanging garments** while using this appliance.
- **Do not place more than 75 lbs** (34 kg) into the warming drawer.
- **Do not store or use gasoline** or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **Do not touch the heating element or the interior surface** of the warming drawer. These surfaces may be hot enough to burn. Remember: The inside surfaces of the warming drawer may be hot when opened.
- **Do not heat unopened food containers.** Pressure could build up and the container could burst and cause serious injury.
- **Do not use aluminum foil to line the warming drawer.** This may cause damage to interior surfaces of the warming drawer.
- **Do not overfill the warming drawer.** This may lead to difficulty in opening or closing the drawer, as well as items falling out of the drawer or behind the drawer.

⚠ WARNING

Do not use the warming drawer to dry paper products. If overheated, paper products can catch fire.

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

WARMING DRAWER **FEATURES**

- Stainless steel drawer front and handle available in classic, platinum and carbon finishes
- Integrated drawer front allows for custom wood panel application
- 850-watt heating element
- Hidden electronic touch control panel
- Preset and variable temperature control
- Preset automatic shut-off or extended operation in Sabbath Mode
- Stainless steel interior
- Rack for stacking food
- Removable stainless steel drawer pan
- Full-extension, ball bearing drawer glides
- Certified by Star-K to meet religious regulations
- CSA certified for US and Canada
- Two and five year residential warranty

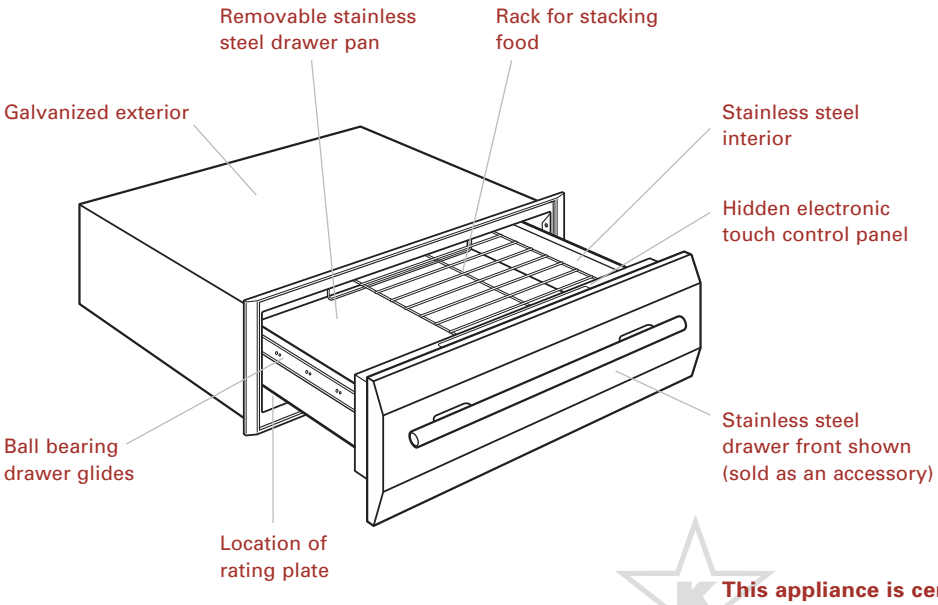
OPTIONAL **ACCESSORIES**

These accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

- **WWDFRONT/S –** Classic stainless steel drawer front (with handle)
- **WWDFRONT/P –** Platinum stainless steel drawer front (with handle)
- **WWDFRONT/B –** Carbon stainless steel drawer front (with handle)
- **WWDFRONT/I –** Integrated drawer front (accepts custom wood panel)
- **WDHAN/S –** Classic stainless steel handle (for integrated drawer front)
- **WDHAN/P –** Platinum stainless steel handle (for integrated drawer front)
- **WDHAN/B –** Carbon stainless steel handle (for integrated drawer front)
- **WWDPANS –** Six-piece containers set with lids and pan rack

MODEL WWD30

shown with Stainless Steel Drawer Front



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

ELECTRONIC **CONTROLS**

The electronic touch control panel is hidden when the warming drawer is closed. With the warming drawer open, the controls can be accessed at the top of the drawer just behind the drawer front.

PRESETS

Your warming drawer features four preset temperatures settings; PROOF, LOW, MED and HIGH. Using the PRESETS eliminates the need to manually set the temperature and time.

Temperature Settings for Presets:

PROOF	85˚F (30˚C)
LOW	120˚F (50˚C)
MEDIUM	160˚F (70˚C)
HIGH	200˚F (95˚C)

SETTING TEMPERATURE

Touch **POWER ON/OFF**. Select one of the **PRESETS** or touch the **TEMP** UP or DOWN arrow pad. Touch the UP arrow to increase the temperature and the DOWN arrow to decrease the temperature. Two seconds after selecting the temperature/time, the ON indicator will illuminate as well as a beep indicating that the unit is on. One of the **PRESETS** or the **TEMP** UP or DOWN arrow pad must be pressed within 20 seconds of turning unit on, or the unit will automatically shut off.

Two seconds after selecting the temperature, the ON indicator will illuminate as well as a beep, indicating the unit is on.

PREHEAT

During preheat, the temperature read-out in the LCD display alternates between the setpoint and the actual temperature. The word "**Lo**" will appear in the LCD display until the temperature reaches 85˚F (30˚C). The unit will beep once to signal preheat is complete.

AUTOMATIC SHUT-OFF

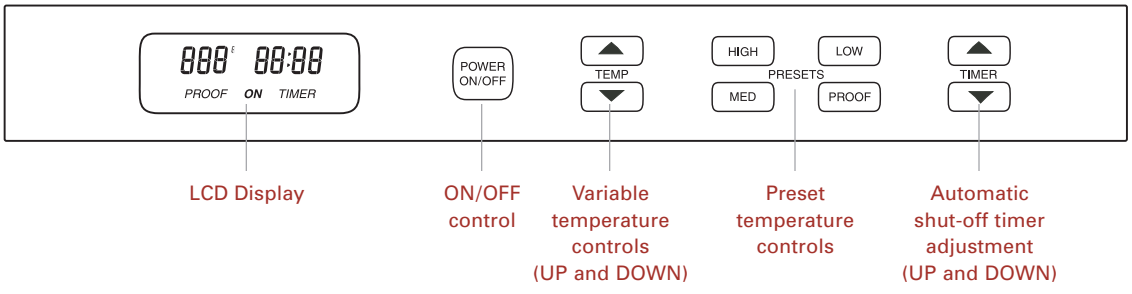
Your Wolf warming drawer has a factory preset automatic shut-off time of four hours. The time interval of the automatic shut-off can be adjusted from one minute to 24 hours.

To Set Automatic Shut-Off Time:

- Warming drawer must be OFF.
- Touch **POWER ON/OFF**.
- Touch one of the PRESETS; **PROOF**, **LOW**, **MED** or **HIGH** or touch the **TEMP** UP or DOWN arrow pad. Touch the UP arrow to increase the temperature and the DOWN arrow to decrease the temperature.
- Touch and hold the **TIMER** UP arrow to increase the shut-off time or the DOWN arrow to decrease the shut-off time.
- The word TIMER will illuminate and the automatic shut-off time will appear in the LCD display.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.



Warming drawer control panel

ELECTRONIC **CONTROLS**

PRESET PROGRAMMING

Preset temperatures and time settings can be adjusted for the PROOF, LOW, MED and HIGH PRESETS.

The PROOF temperature range is 80–110˚F (25–40˚C). The LOW, MED and HIGH PRESETS can be adjusted from 80–200˚F (25–95˚C).

To Adjust Preset Temperature and Time Settings:

- Warming drawer must be OFF.
- Touch **POWER ON/OFF**.
- Touch and hold the desired PRESET, **PROOF**, **LOW**, **MED** or **HIGH** for 5 seconds. The word TIMER will illuminate and "**4:00**" will flash in the LCD display along with the temperature. Adjustments to the settings should be made within 30 seconds. The unit will exit the preset programming mode if no adjustment is made within this time.
- To adjust the temperature, touch and hold the **TEMP** UP arrow to increase or the DOWN arrow to decrease the temperature until the desired preset temperature is shown in the LCD display.
- To adjust the time setting, touch and hold the **TIMER** UP arrow to increase or the DOWN arrow to decrease the time until the desired preset time setting is shown in the LCD display.
- Touch and hold the adjusted PRESET again for 5 seconds. Three quick tones will signify that settings for the PRESET have been changed. If 30 seconds elapse before you touch and hold the PRESET, the unit will exit the preset programming mode with no adjustments made.

SABBATH MODE

Sabbath Mode is for certain religious observances where some of the warming drawer functions need to be turned off. In Sabbath Mode, the automatic shut-off feature is disabled, allowing the warming drawer to operate continuously.

To Initiate Sabbath Mode:

- Warming drawer must be OFF.
- Touch and hold **POWER ON/OFF** for 5 seconds. The word "**Sab**" will flash in the LCD display after 5 seconds.
- While "**Sab**" is flashing, select one of the **PRESETS** or set the temperature with the **TEMP** UP or DOWN arrow pads. Touch the UP arrow to increase the temperature and the DOWN arrow to decrease the temperature. Two tones will signify that the Sabbath Mode has been initiated.
- In Sabbath Mode, the warming drawer will operate continuously until **POWER ON/OFF** is touched. The word ON will remain illuminated in the LCD display all the while the unit is in Sabbath Mode. No other read-outs will appear in the LCD display.
- Touch **POWER ON/OFF** to shut off the warming drawer and exit Sabbath Mode.

⚠ CAUTION

When the Sabbath Mode is initiated, the automatic shut-off is disabled, requiring the unit to be turned off manually by touching POWER ON/OFF.

CONTROL PANEL **BACKLIGHTING**

The Wolf warming drawer has three options for control panel backlighting; backlight off in Sabbath, backlight on in Sabbath and backlight off in all modes. The backlight defaults to ON in normal use and OFF in Sabbath Mode.

To Change Control Panel Backlighting:

- Warming drawer must be OFF.
- Touch and hold **TEMP** UP arrow and **TIMER** UP arrow for 5 seconds. The current backlight setting will appear in the LCD display.
- Use the **TIMER** UP arrow to scroll through the three backlight options; **backlight off in Sabbath, backlight on in Sabbath (50% power), and backlight off in all modes.** A selection should be made within 30 seconds. The unit will default to the current backlight setting if a new selection is not made within this time.
- With the desired backlight setting selected, touch **POWER ON/OFF** to save the setting.

TEMPERATURE DISPLAY

The warming drawer temperature display can be changed from Fahrenheit (F) to Celsius (C) or vice versa.

To Change Temperature Display:

- Warming drawer must be OFF.
- Touch and hold both the **TEMP** UP and DOWN arrows for 5 seconds.
- After 5 seconds, the unit will beep, the backlighting will turn on, and either F or C will appear, depending on the current display setting.
- Touch the **TEMP** UP or DOWN arrow to select either Fahrenheit (F) or Celsius (C).
- With the desired temperature display selected, touch **POWER ON/OFF** to save the setting.

BEFORE USING FOR THE **FIRST TIME**

- Remove all literature and packaging materials from inside the warming drawer.
- Clean your warming drawer thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes residual oil and grease left on the surface from the manufacturing process.
- Apply a stainless steel polish to protect the finish and add luster to the exterior of your warming drawer. Refer to Care Recommendations on page 12.

WARMING DRAWER **OPERATION**

- Always start with hot food. The warming drawer will keep hot food at serving temperature. Do not use the warming drawer to heat cold food other than for proofing yeast dough and crisping crackers, chips or dry cereal.
- Always preheat the warming drawer. Allow the following preheat times:
  - 4 minutes for **LOW**
  - 7 minutes for **MEDIUM**
  - 13 minutes for **HIGH**

  NOTE: It is not necessary to preheat the warming drawer for proofing.
- Food in heat-safe glass and glass ceramic containers may need higher temperature settings as compared to food in metal containers.
- Repeated opening of the warming drawer will allow hot air to escape and the food to cool.
- With large loads, it may be necessary to use a higher temperature setting and to cover some of the cooked food items.
- Food should be kept hot in the cooking container or transferred to a heat-safe serving dish prior to being placed into the warming drawer.
- Remove serving spoons, etc., before placing food containers in warming drawer.
- Aluminum foil may be used to cover food to increase moisture content.
- Plastic containers or plastic wrap will melt if placed in contact with the warming drawer or hot utensils from the warming drawer. Melted plastic may be difficult to remove and is not considered a warranty repair.

WARMING DRAWER **RACK**

The rack will fit in the warming drawer front to back and allows you to double stack items.

When holding hot, cooked foods and warming empty serving dishes at the same time, place the serving dishes on the bottom of the warming drawer and place food on the rack.

IMPORTANT NOTE: Always preheat the warming drawer with the rack in position.

WARMING DRAWER **PAN**

The stainless steel warming drawer pan is removable for cleaning. To remove, pull the warming drawer completely open. Slide fingertips under the right and left side edges of the pan. Firmly pull the pan upward, making sure that all edges are clear from the interior of the unit.

To replace the warming drawer pan, pull the warming drawer completely open. The pan should be inserted so that the rear wall has the holes for the fan. Place pan edges on the side rails of the drawer frame. Open and close the drawer completely to check operation.

FOOD PREPARATION

PROOFING YEAST BREAD DOUGH

- Preheating is not required for proofing.
- Place your dish on the bottom of the warming drawer.
- Touch **POWER ON/OFF** then **PROOF** on the control panel. "**85F**" will appear in the LCD display. The word TIMER will illuminate and "**4:00**" will flash in the LCD display.
- The temperature can be adjusted by pressing the **TEMP** UP or DOWN arrows. The time setting can be adjusted by pressing the **TIMER** UP or DOWN arrows.
- Lightly oil the top of the dough in a bowl large enough to allow the dough to double in size.
- Cover the dough with a damp cloth.
- Let dough rest in warming drawer for 40 minutes or until dough has doubled in size and a slight depression remains in the surface of the dough when touched gently with a finger.

CRISPING STALE ITEMS

- Preheat warming drawer on **LOW**.
- Place food in shallow dish or pan.
- Check for desired crispness after 45 minutes. Adjust time if necessary.

WARMING SERVING BOWLS

- Preheat warming drawer on **LOW**.
- Use only heat-safe dishes.
- Place the empty dishes on the rack or bottom of the warming drawer.

  IMPORTANT NOTE: To heat fine china or heat dishes to a hotter temperature, please consult dish manufacturer for maximum heat tolerance.

TEMPERATURE SELECTION

SETTING	FOODS
LOW	Beef (rare)* Eggs Tortilla Chips
MEDIUM	Beef (medium or well done)* Bread, Soft Rolls Casseroles Cooked Cereals Fish, Seafood Fruit Gravy, Cream Sauces Ham, Pork, Lamb, Poultry Pancakes, Waffles Pies (one crust) Potatoes (mashed) Vegetables Bread, Hard Rolls Pies (two crusts)
HIGH	Bacon Fried Foods Hamburger Pizza (on plate or in box) Potatoes (baked – in foil)

**USDA/FSIS recommends an internal temperature of 145˚F (60˚C) as the minimum doneness for beef. Use a meat thermometer to check internal meat temperatures.*

IMPORTANT NOTE: Leave food uncovered to keep food crisp and cover food to keep moisture in.

CARE RECOMMENDATIONS

COMPONENT	CARE RECOMMENDATION
Drawer Front **(stainless steel)**	Although stainless steel is resistant to most stains, it is not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately. **Exterior Cleaning:** To clean the exterior of a classic or platinum stainless steel model, use a soft, nonabrasive stainless steel cleaner like Signature Polish (see side note) and apply with a soft lint-free cloth. Carbon stainless steel can be cleaned with mild soap and water. To bring out the natural luster of all three finishes, lightly wipe the surface with a water-dampened microfiber cloth, followed with a dry microfiber cloth. All work should follow the grain direction of the finish. Better results are obtained by keeping the cloth in continuous contact with the metal. **Spray degreasers:** Remove fingerprints and greasy spatters. Spray on a cloth and wipe surface. Buff dry immediately to avoid streaking. **Hard water stains:** Use white vinegar and water. Do not use abrasive cleaners (e.g., Comet or Soft Scrub); they will permanently scratch the surface. Do not use steel wool pads. Under no circumstances should you use a metallic or highly abrasive cleaner or cloth, as this will remove the carbon finish.
Drawer Pan **(stainless steel)**	Although stainless steel is resistant to most stains, it is not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately. **Spray degreasers:** Remove fingerprints and greasy spatters. Spray on a cloth and wipe surface. Buff dry immediately to avoid streaking. **Hard water stains:** Use white vinegar and water. Do not use abrasive cleaners (e.g., Comet or Soft Scrub); they will permanently scratch the surface. Do not use steel wool pads.
Drawer Rack **(chrome)**	**General Care:** Clean the rack with a mild detergent and water. After cleaning, rinse with clean water and dry thoroughly with a clean cloth.
Control Panel **(polycarbonate)**	**General Care:** Be careful not to soak the control panel. Although they are sealed, excessive moisture may still cause damage to the controls. Use a glass cleaner to remove fingerprints, spills, etc. from the surface of the control panel. Spray first on a cloth before wiping panel.

IMPORTANT NOTE: Make sure the warming drawer is off and all surfaces are cool before cleaning any part of the unit.

SIGNATURE POLISH

Signature Polish is available from Signature Limited Laboratory, P. O. Box 13436, Dayton, Ohio 45413-0436, or call 877-376-5474 (toll free).

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE SOLUTION
Warming drawer does not operate	A fuse may be blown or the circuit breaker tripped. Replace the fuse or reset the circuit breaker. Warming drawer may not be plugged in. Plug it in.
Warming drawer does not slide smoothly	Ball bearings are out of alignment. Fully extend the drawer and close completely to realign. Warming drawer is overloaded or the load is unbalanced. Reduce weight to less than 75 lbs (34 kg) or redistribute contents.
Excessive condensation	Liquid is in the warming drawer pan. Remove the liquid. Foods are uncovered. Cover food with a lid or aluminum foil. Temperature setting is too high. Reduce the temperature setting.
No heat in the proof setting	Room temperature may prevent the thermostat from turning on. Verify that PROOF is illuminated in the LCD display on the control panel.
Food dries out in the proof setting	Cover food with a lid or aluminum foil.

CONTACT INFORMATION

Wolf Customer Service: 800-332-9513

Website: wolfappliance.com

SERVICE INFORMATION

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your warming drawer. Both numbers are listed on the product rating plate located on the left front floor area of the inner cabinet. To access the rating plate, the drawer must be fully open. Refer to the illustration on page 3. Record the rating plate information below for future reference.

Model Number _____

Serial Number _____

Installation Date _____

Wolf Authorized Service Center and Phone

_____

Wolf Dealer and Phone

_____

CONTACT INFORMATION

Wolf Customer Service: 800-332-9513

Website: wolfappliance.com

BEFORE CALLING FOR SERVICE

Before calling your Wolf authorized service center, refer to the Troubleshooting Guide on page 13. Check the household fuse or circuit breaker to see if it has been blown or tripped and that the electrical connection to the appliance has not been disconnected. A power outage may also have caused a disruption in service.

PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

1) Mail in the completed Wolf Product Registration Card.
2) Register online at **wolfappliance.com**.
3) Register by phone by calling the Wolf Customer Service Department at **800-332-9513**.

The model and serial numbers of your appliance are printed on the enclosed Wolf Product Registration Card. Your registration information will allow us to send you exciting new product updates and recipes as they become available, along with information on special events.

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Wolf Appliance Products Limited Warranty

RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance Company under the above warranty must be performed by a Wolf Appliance authorized service center, unless otherwise specified by Wolf Appliance Company. Service will be provided in the home during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance Company will repair or replace the following parts that prove to be defective in materials or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods), Electronic Control Boards, Magnetron Tubes and Induction Generators

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance Company will repair or replace any BBQ body or BBQ hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE COMPANY, LLC WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, LLC WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of the Wolf Appliance authorized service center nearest you, contact Wolf Appliance Company, LLC, P.O. Box 44848, Madison, Wisconsin 53744; check the Locator section of our website, wolfappliance.com, or call 800-332-9513.

*Stainless Steel (classic, platinum and carbon) doors, panels and product frames are covered by a limited 60 day parts and labor warranty for cosmetic defects.

WOLF APPLIANCE COMPANY, LLC P.O. BOX 44848 MADISON, WI 53744 800-332-9513 WOLFAPPLIANCE.COM

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